		Depth	Width	Length
AVOCADOS				
	9D3	3-3/8 to 4-1/4	13 to 13-3/4	16 to 16-3/4
	9E5	5-3/4 to 8	13 to 13-3/4	16 to 16-3/4
	9F	6-3/4 to 8	12-1/2 to 13-1/8	14-1/4 to 15

When packed in rows and layers, must be in containers 9D and 9E.
Container 9F shall be volume filled only.
May be placed loose in properly marked nonstandard containers if the containers vary more than 10% of the cubic volume of all standard containers.
Consumer containers, which do not exceed 60% of the size of the smallest standard container, need not comply with standard container requirements.

CABBAGE				
	64	9-1/2 to 11	6	21-7/8
CANTALOUPES				
	39 Cantaloupe Crate	12	12	21-7/8
	41	13 or 13-1/2	13	21-7/8 or 22-1/8
	42	13-1/2	13	22-1/2
	43	9 or 9-1/2	13	21-7/8 or 22
	44	9 to 10	13	22 or 22-3/8
	44A	10-1/2	13	22
	44C	15-1/2 to 16	12-7/8	12-7/8
	44D	9-3/4 to 10-1/4	12-3/4 to 13-1/4	16-3/4 to 17
	44E	10-1/4	13-5/8 to 14	16-1/2
	44H	6-3/4 to 8-3/4	16	22-1/8
	44I	7-3/4	14	22-1/8
	44J	5-3/4	14-1/2	22-1/8
	44K	6-1/2 to 8-3/4	15-1/4	17
	44N	10 to 10-3/4	12-3/4	15-1/2
	44P	6-1/4 to 7-15/16 (inside)	15-3/16 to 16 (outside)	23-3/16 to 24 (outside)
	44Q	11	12-3/4	18-1/2
	44R	7 to 7-1/4 (inside)	19-1/2 to 20 (outside)	23 to 24 (outside)

CAULIFLOWER				
	46D	6 to 7-1/2	17-1/2 to 19-1/16	20 to 22-11/16
	46E	6-5/8	16-13/16 to 18-1/4	20-7/16 to 21
	46F	5-1/4 to 6	18-11/16 to 19-3/4	22-11/16 to 23

May use other containers for unwrapped cauliflower if properly marked "Irregular Container."
Up to 20% of a shipper's containers for the proceeding year may also be nonstandard for wrapped cauliflower if the containers are marked," Irregular Containers."
No standard containers for unwrapped, loose cauliflower.

		Depth	Width	Length
CELERY				

45E Expanded Polystyrene	13-3/4	14	17-1/2
45F Master or Flat Pack	8-1/4 to 10-1/2	11	15
45G Master	8-1/4 to 9	14 to 15	20-1/2 to 22
45H Master	9 to 14	10-3/4	22
45I Master	11	15-1/2	19-1/4
45J	8-5/8	15-1/2	18-3/4
45K Expanded Polystyrene	8-1/2 to 9-1/2	15-3/4	19-3/4
45L Flat Pack	11 to 12	15-1/2	19-1/4
45M Master or Flat Pack	11	14 to 14-1/2	19-1/4
45R Expanded Polystyrene	9-1/4	14-1/8	17-5/8
45S Master or Flat Pack	9-5/8 to 11 (inside)	15-9/16 to 15-3/4 (outside)	23-1/2 to 23-5/8 (outside)

Flat Pack means the top leafy tissue has been cut from the celery stock.
Must be lidded or closed except container 45S: If fiberboard, the opening must be completely covered with material of similar quality and strength.
Only necessary ventilation openings are allowed. If wooden, etc., with similar material securely attached covering 40% of the opening.
Consumer packages holding not more than 15 pounds net weight, including hearts.

CHERRIES

4 (12 Basket Crate)	2-7/8 to 3-7/8	12-3/8 to 13-1/2	18 to 18-1/2
4A	4-3/8 to 4-3/4 (inside)	13-1/4 (outside)	15-7/8 (outside)
12A	4	10-1/2	15-1/8
12C	3-1/2 to 4	13-1/2	16-1/8
12D	4-7/8 to5/3/8	12-1/4 to 12-13/16	14-1/2 to 15-1/8
12E	4-1/2 (inside)	11-3/4 (outside)	19-3/4 (outside)

12A is standard only when packed by the "face and fill" method.
12C is standard only when properly marked with the net weight of 18 pounds or less.

CITRUS

* 58 Orange, Lemon, Royal Mandarin, Minneola, or Orlando Tangerines	10-1/4 to 11-1/4	10-11/16	16-3/8
59 Grapefruit	9-3/4	10-11/16	16-3/8
**61 Loose Container	15 to 36	38 to 46	46 to 48
63 Tangerine or Mandarin, Including Minneola or Orlando Tangerines and Royal Mandarin	7-1/2 to 8-1/2	10-11/16	16-3/8
65 all of the above citrus	9 to 9-7/8 (inside)	15-5/8 to 15-13/16 (outside)	23-1/4 to 23-3/4 (outside)
66 all of the above citrus except grapefruit	7-7/8 to 7-15/16 (inside)	15-5/8 to 15-13/16 (outside)	23-1/4 to 23-3/4 (inside)
67 lemons	7 (inside)	15-3/4 (outside)	23-1/4 (outside)

*When container 58 exceeds 10-1/4 inches in depth, it shall be standard only for oranges and shall be prepared for market only by volume-fill method.
**This container may be constructed only in a rectangular or semi-octagonal shape, with top cap optional.

(Rev. 11/08/02)

NECTARINES (SECTION 1446)
Exemptions: None

Special Marking Requirements
A numerical size description if volume or loose filled in any nonconsumer container.
Count when packed in uniform layers and rows.

Standard Containers
Required

Tolerances
1. Maturity and Defects: 10%, by count, not to exceed 5% for any one cause in any one container or bulk lot.

Additional tolerance of 10%, by count, for split pits. (May have a maximum 15% of split pits, including the 5% for any one cause, provided that there is no more than 5% other defects.)

Example 1:	Example 2:
10% all defects	5% one cause or other defects
10% split pits	15% split pits
20% Total	20% Total

2. Size Variation: For packed nectarines 5%, by count, in any one container shall not vary more than 3/8" in diameter as measured through widest portion of the cross section of the fruit. Each pair of fruit that exceed the 3/8" inch variance shall be counted as one defect against the tolerance. When measuring size variation, take the largest and smallest fruit to determine size variation. Example: Container with 72 count is allowed four pairs.

Maturity
At the time of picking must comply with one of the following:
1. 1" diameter aggregate area of surface has color broken from green or dark green to distinct flecking of light green or light green indicating equivalent maturity; or
2. Shoulders and suture well developed and filled out.

Defects

Mature	but not overripe
Free From:	Insect injury penetrating or damaging the flesh
	Split pits open at the stem end
	Mold, brown rot, and decay affecting the edible portion
Serious damage	wasting 10%, by volume, caused by:
	Skin Breaks
	Cuts
	Growth cracks
	Bruises
	Other causes
Split pit	Score when there is an unhealed crack, or a healed crack aggregating more than 3/8" in length. Unhealed split pits are those which show fresh or unhealed flesh. A hole with no flesh showing should be scored as healed and the hole is included with any length of healed flesh. If the stem (button) is present do not remove. If open on both sides of the stem, include the stem's diameter in the length of the split pit.

Note: Mold or mildew is not scored unless affecting the flesh.

(Rev. 4/16/06)

Size and Packing

Volume and loose filled nonconsumer containers shall be marked with one of the size descriptions established below in Column A and comply with the corresponding requirements in Column B.

COLUMN A SIZE DESCRIPTION	COLUMN B MAXIMUM NUMBER OF FRUIT IN A 16-POUND SAMPLE
118	112
112	105
108	100
96	90
88	84
84	78
80	75
72	68
70	63
64	57
60	53
56	48
54	45
50	42
48	41
44	36
42	34
40	32
36	29
34	27
32	25
30	23

Sizes smaller than 118, the maximum number of nectarines in a 16-pound sample shall be equal to the number of fruit that would be packed in the corresponding tray-pack size. Example, 130 tray-pack size would have a maximum of 130 nectarines in a 16-pound sample.

When packed, shall not vary more than 3/8” in diameter as measured through the widest cross section.

(Rev. 4/04/05)

PEACHES (SECTION 1454)
Exemptions: None

Special Marking Requirements
A numerical size description, when volume or loose filled in any nonconsumer container.
Count, if packed uniform layers and rows or when placed in molded forms in container 31.

Standard Containers
Required

Tolerances
Maturity and Defects 10%, by count, not to exceed 5% for any one cause.
Individual containers are permitted 1-1/2 times the tolerance provided the lot averages within tolerance.

Size Variation: For packed peaches 5%, by count, in any one container shall not vary more than 3/8" in diameter as measured through widest portion of the cross section of the fruit. Each pair of fruit which exceed the 3/8" inch variance shall be counted as one against the tolerance. Example: Container with 72 count is allowed four pairs.

Maturity
Must be mature -Shoulders and suture well developed and filled out. In addition, Elberta variety must have flesh of a yellowish color at the time of picking.
Color The stage of maturity has developed beyond the white immature color of the flesh to a slightly yellowish color. Semi-cling or Cling Variety maturity indications are yellowish color in skin and flesh (degree depending upon variety).
Defects
Mature, but not overripe.
Free From: Insect injury penetrating or damaging the flesh
Split pits, open at the stem end
Mold
Brown rot
Decay
Serious damage wasting 10%, by volume, caused by:

Cuts
Skin breaks
Growth cracks
Blight
Hail
Bruises
Scab
Rust
Diseases
Other causes
Split pits Score when there is an unhealed crack, or a healed crack aggregating more than ½" in length. Unhealed split pits are those which show fresh or unhealed flesh. A hole with no flesh showing should be scored as healed and the hole is included with any length of healed flesh. If the stem (button) is present do not remove. If open on both sides of the stem, include the stem's diameter in the length of the split pit.
Blossom tip bruising A brown spot approximately the size of a dime on the blossom tip of the peach (no decay present) is not scoreable. This condition is caused normally in handling and in transit.
Other type bruising Shown by external or internal browning. Must be a dark brown to be rejected. If tan color and bruised over a large area affecting 10%, by volume, can also be rejected.

Note: Mold or mildew is not scorable unless affecting the flesh.

(Rev. 4/16/06)

Size and Packing

Volume and loose filled nonconsumer containers shall be marked with one of the size descriptions established below in Column A and comply with the corresponding requirements in Column B.

COLUMN A SIZE DESCRIPTION	COLUMN B MAXIMUM NUMBER OF FRUIT IN A 16-POUND SAMPLE
108	108
96	96
88	92
84	83
80	77
72	69
70	65
64	58
60	53
56	48
54	46
50	43
48	41
44	37
42	34
40	32
36	29
34	28
32	25
30	23
28	21
26	20

Sizes smaller than 118, the maximum number of peaches in a 16-pound sample shall be equal to the number of fruit that would be packed in the corresponding tray-pack size. Example, 130 tray-pack size would have a maximum of 130 peaches in a 16-pound sample.

When packed, shall not vary more than 3/8” in diameter as measured through the widest cross section.

(Rev. 4/04/05)

PLUMS AND FRESH PRUNES (SECTION 1462)

Exemptions: None

Special Marking Requirements
A numerical size designation for volume or tight-filled nonconsumer containers.
If hail damaged, marked "hail damage".
Interspecific plums may be labeled by their registered name (Pluots, Plumcots, Aprims, etc.) or varietal name (Flavorella, Plum Parfait, Flavor Delight, etc.) or "Interspecific or "IS Plums ". They also may be labeled as plums.

Standard Containers
Required.

Tolerances
Total tolerance of defects 10%, by count, only 5% for any one defect in any one container or bulk lot.
Additional tolerance of 10% for hail damage if marked "hail marked."
Size Variation 5%, by count, shall not vary more than ¼" in diameter measured through widest portion of the cross section of the fruit or not vary more than 3/8" for volume filled containers, 2-1/4" or larger. When measuring size variation, take the largest and smallest fruit to determine size variation. Each pair are counted as one defect.
Individual containers may have 1-1/2 times the tolerance specified if the entire lot averages within.

Maturity
1. Plums and fresh prunes shall be considered mature if, at time of picking, the fruit has reached the stage of maturity that will ensure completion of the ripening process after harvest. Factors for determining maturity shall include how well the shoulders are filled out, primary and background skin color flesh color, and spring which is characteristic of the variety.

2. Plums Immaturity - After plums have been picked and stored for some time, they will increase in color. They do not increase in maturity regardless of the color, and therefore whenever a lot of plums arrive at the packinghouse and is immature, it must be reconditioned immediately. It would be impossible within a relatively short period of storage to determine which of the individual plums are immature unless sorting is done upon arrival at the packinghouse.

Defects
Free From:

Decay, Mold, Brown Rot
Unhealed skin breaks
Cuts
Insect injury penetrating or damaging the flesh

Serious damage caused by:

1. Bruises more than 3/16" deep, or aggregate more than ½" in diameter.
2. Growth cracks over ½" long or over 3/16" deep.
3. Sunburn affecting the flesh.
4. Hail - 5% tolerance when over 3/16" deep or an aggregate area of more than ½" in diameter. Additional 1" tolerance when over 3/8" deep or aggregate area of more than ¾" in diameter. Maximum in individual containers is 17 ½% (7 ½% for any one cause plus 10% under additional tolerance).
5. Doubles when one side is ¼" or less in size than the other side.
6. Insect injury when affecting 15% or more of the surface or injury causes bumps or depressions ¼" high or deep.
7. Internal growth cracks cavities or gum spots causing plum to be seriously malformed.
8. Heat damage when extreme hot weather causes the flesh to turn dark brown to black in color. This is serious damage when causing a waste of 10% or more of the edible portion.
9. Scale damage is scored when scale has damaged the flesh.
10. Broken skins are scored as any unhealed skin break.
    Note: We cannot cut plums to see if they have a split pit. This must be determined by appearance, such as the plum being malformed.

(Rev 4/16/06)

Size and Packing
Plums or fresh prunes shall be marked with one of the size designations listed below followed by the word "Size".

Size Designations for plums and fresh prunes

20	50	90
25	55	100
30	60	110
35	65	120
40	70	140
45	80	170

Compliance for numerical size designation shall be based on a random sample of plums or fresh prunes identical to the numerical size designation marked on the container that shall weigh not less than 10-pounds (example: where the designation is "80 size" 80 fruit shall weigh not less than 10-pounds).
Other numerical size designations may be used if they are in increments of five. The sampling and compliance is the same as above.
Container 9C allows fewer plums on the bottom layer(s) if each bottom layer is not compact within the layer and they meet size variation requirements.